



La Motte

# BAKERY

— Artisanal Bakery & Garden Café —

# BAKERY

*From our wood fired oven to enjoy here*

Croissant 1837 – classic

Croissant 1837 with preserve or dark chocolate spread

## **Cultured Slice of Bread, Butter and Honey**

satisfyingly simple and proper

## **Cultured Daily Bake for Two**

a daily selection of wheaten, rye and wholegrain breads  
from our wood oven served with butter and home-made  
preserve or honey

*(our in-the-know team will gladly share our daily wood fired bread selection with you)*

## **From Our Table to Yours**

remember to select your favourite bread, pastry or patisserie  
to take home

*From our wood fired oven for you to take home*

### **Focaccia**

This yeasted flatbread is baked for a short time in high temperatures and dressed with local olive oil, salt and fragrant rosemary from our garden. Lovely on its own or with a beautiful salad.

### **Ciabatta**

Baked in our wood fired oven at 350 degrees celsius, resulting in the perfect porous and chewy texture you want from a ciabatta. This bread is made for dipping!

### **Classic sourdough**

Crafted using our baker's decade-old sourdough starter and a combination of five different flours. It undergoes a 22-hour fermentation time resulting in a beautiful crackling crust and slightly tangy taste.

### **Organic sourdough**

Affectionately known as our "Motte bread" with a beautifully scored "M" on the bread. This is baked with four different 100% organic flours from Prieska using the same starter and fermenting for 22 hours before baking.

### **Seed loaf**

A hand-mixed seed loaf featuring a blend of whole wheat flour, oats and four different seeds soaked overnight. A lovely healthier alternative.

### **Couronne**

The Crown! Made with baguette dough in a round shape with small, chewy buns to tear off and enjoy.

### **Crustique**

This long shaped, ciabatta bread is the predecessor of the baguette. Our artisanal process results in a rustic shape, long bread perfect for slicing open and filling with your favourite sandwich ingredients.

### **Rye bread**

Crafted with 100% rye flour and our secret blend of spices, this bread undergoes a 10-hour fermentation process, baked slightly longer it results in a beautifully flavoured and soft textured rye bread.

# SUNRISE

## **Granola (V)**

fresh summer fruit with double thick yoghurt and honey and ginger baked granola

## **Rooibos Overnight Oats (GF)**

creamy and nutty overnight oats with rooibos and double thick yoghurt swirled with summer berry compote

## **'Mieliepap'**

traditional soft 'mieliepap' with salted butter and honey

## **Eggs 'La Motte'**

our eggs Benedict with poached free range eggs, hollandaise and roasted bacon on toasted brioche

## **Creamy Scrambled Eggs**

creamy scrambled free range eggs with wood roasted tomatoes, rocket and home baked croissant 1837 with smoked Franschoek trout and crème fraîche with three local cheeses and rocket

## **Eggy Bread**

French toast with caramel, fruit of the day and crème fraîche

## **Farm Feast**

skillet free range eggs, boerewors, mushrooms, roasted bacon and wood roasted tomatoes with buttered 'manne brood'

## **Add to your Favourite Breakfast**

crushed avocado  
roasted bacon  
lightly smoked Franschoek trout  
grilled traditional sausage

# ‘OOP BROODJIES’

## **Smashed Avocado (P)**

smashed avocado with lemon, pumpkin seeds and fresh coriander on toasted sourdough bread  
add shaved biltong  
add roasted bacon

## **Pastrami and Pickles**

Shaved pastrami with creamy mustard mayonnaise, crunchy vegetable slaw and pickles on toasted sourdough bread

## **Lightly Smoked Trout**

beech wood smoked Franschoek trout with herbed crème fraîche, rocket and lemon on seed loaf

## **Wood Fired Karoo Lamb**

toasted sourdough bread with pulled Karoo lamb from our wood oven with cucumber yoghurt

## **Butter Roasted Chicken**

garden lemons and butter roasted chicken with home-made mayonnaise and garden leaves on fougasse

# SEASONAL SALADS

## **Cape Bokkom Salad**

mixed greens tossed with 'bokkoms', almonds, dried apricots and croûtons

## **Garden Carrot and Orange (P)**

crunchy shaved and dressed carrot with orange, fennel, cranberries, hazelnut praline and whipped yoghurt

## **Chopped Garden Salad (P)**

crisp lettuce, tomatoes, cucumber, avocado and scallions with crunchy toasted nuts and seeds and lemon dressing

## **Cucumber and Bulgar Wheat**

cucumber with shaved garden radishes, baby peas, tomato, feta and mint with dill vinaigrette

## **Add to your Salad**

crushed avocado

butter roasted chicken

roasted bacon

lightly smoked Franschoek trout

marinated beef biltong

# CAFÉ DISHES

## **Plankie Steak**

pan grilled and sliced rib-eye with crispy  
Parmesan oven potatoes

## **'Patti se Melt'**

free range beef patty, boerenkaas, creamy mayonnaise, piquanté  
pepper and caramelised onion on toasted sourdough bread

## **This-'Wors'-is-on-a-Roll**

soft fougasse roll with succulent traditional sausage,  
home-made tomato "smoor" and crispy onion rings

## **Herbed Fish Cakes**

oven baked Franschoek trout, hake and potato cakes  
with herbed mayonnaise and lemon

## **Summer Garden Vegetables**

wood fired and raw garden vegetable platter with home-made  
vegetable dips and patés  
add butter roasted chicken

# SWEET

## **Home-made Ice Cream**

old fashioned vanilla ice cream made with fresh cream  
and caramel-chocolate sauce

## **Classic Pancakes**

with a generous dusting of cinnamon sugar  
and fresh lemon

with whipped custard or mascarpone  
and macerated strawberries



# FROM OUR PATISSERIE

*Hand made patisserie from our display*

## **Lemon Meringue Tart**

sweet biscuit base with lemon curd and meringue

## **Basque Cheesecake**

vanilla baked cheesecake

## **Fruit Galette**

a crisp home-made puff pastry galette  
made with seasonal fruit

## **Éclair**

light and hollow pastry filled with raspberry purée  
and a rose ganache

## **Chocolate Mousse**

chocolate sponge topped with dark chocolate mousse

## **'Ystervarkie Koek'**

vanilla and almond sponge with layers of smooth chocolate  
ganache, dipped in a chocolate sauce and  
rolled in toasted coconut

## **Carrot Cake de Luxe (GF)**

almond carrot cake with vanilla cream cheese frosting

# FOR THE LITTLE ONES

## Breakfast

### **Fruit Salad and Yoghurt**

fresh seasonal fruit salad with yoghurt and a drizzle of honey

### **Scrambled Egg**

with buttered toast fingers and crispy bacon

### **French Toast**

soft French toast drizzled with honey and fresh berries

## Lunch

### **Macaroni and Cheese**

old fashioned with creamy béchamel sauce  
and cheddar cheese

### **'Boerie' Roll**

a soft home baked roll with traditional 'boerewors'  
and tomato 'smoor'

### **Ham and Cheese Toastie**

crispy ham and cheddar cheese toastie  
with sliced fresh tomato

# ALL DAY DRINKS

## **Apple Huguenot**

freshly pressed apples with gin and Van der Hum,  
topped with La Motte MCC

## **Breakfast Pimm's**

classic Pimm's with cucumber, fresh summer fruit and ginger ale

## **Good Morning Mimosa**

freshly pressed ruby grapefruit juice with La Motte MCC

## **Freshly Crafted Juices 350ml**

apple or citrus

apple, celery and lemon

beetroot, apple, carrot and ginger

cucumber, apple and lemon

## **Spritzers**

fresh berry and mint

apple, lemon and mint

old fashioned passion fruit and lemonade

orange and iced tea cordial

add gin

## **Sodas & Water**

Coke, Coke Zero

Appletiser, Grapetiser

Two in a Bush Iced Tea

350 ml water still

750 ml water still

350 ml water sparkling

750 ml water sparkling

## From our Local Breweries

Franschhoek Three Oaks Lager

CBC lager

CBC pilsner

CBC Krystal weiss

Heineken alcohol free

## Wines from our La Motte cellar

2019 La Motte Méthode Cap Classique (MCC)

2023 La Motte Sauvignon Blanc

2022 Pierneef Sauvignon Blanc

2022 La Motte Franschhoek Chardonnay

2022 La Motte Rosé Vin de Joie

2021 La Motte Millennium

2020 La Motte Cabernet Sauvignon

2018 La Motte Franschhoek Syrah

2018 La Motte Pierneef Syrah Viognier

Hanneli R

## Wines from the La Motte family

Dealcoholized wine >0.5%

Leopard's Leap Natura Classic White

Leopard's Leap Natura Classic Red



Buy your favourite La Motte  
wine online  
for delivery to your door

## Hot Beverages

### Coffee

Espresso/Americano

Cappuccino

Latté

Cortado

Bonbon/Affogato/Mocha

### Iced Versions

Dark hot chocolate

Milo with steamed milk

### Hand Selected Fine Teas

Earl Grey

African breakfast blend

Spearmint, lemongrass, moringa and buchu

Blue abyss fruit infusion

Strawberry, vanilla and honeybush

Wupperthal Rooibos

Honeybush

Fresh garden mint

Chamomile